

Nibbles

House marinated Kalamata olives with rosemary, lemon and garlic. £2.50

Our Home roasted spiced nuts. £2.50

Freshly baked Ciabatta garlic bread, garlic mayonnaise dip. £3.75

A selection of freshly baked bread. £4.50 (enough for two to share)

A grazing plate of olives, smoked goats cheese, chorizo, spiced nuts, garlic bread and caper berries £5.50 (enough for two to share)

To Begin

Freshly made soup of the day, crispy croutons, locally baked bread (V) £4.50

Smoked Haddock and mussel Chowder, Italian Parsley and sherry, crispy poached egg, locally baked bread £6.50

A bubbling mushroom pot, chestnut mushrooms sautéed with shallots, garlic and tarragon, cognac and cream topped with herb breadcrumbs, granary bread. (V) £6.50

Tart of Abbington smoked goat's milk cheddar and caramelised onions, black olive tapenade and asparagus (V) £6.50

A Pate of chicken Livers, cognac and port, toasted bloomer and plum and citrus jam £6.50

A Crayfish Tail and cold water prawn cocktail, Marie Rose Sauce and granary Bread. £6.50

Crispy confit duck spring rolls, our sweet chilli and coriander and sweet plum dipping sauce, wasabi, shredded vegetable salad £7.50

Our Honey, Lemon and pink pepper marinated salmon smoked over apple wood, chive crème fraiche, granary bread £7.00

All our dishes may contain traces of nuts please advise us of any allergies, all dishes are cooked to order and during busy times this could mean a wait of over 30 minutes, please advise us if you are in a rush. All prices include 17.5% VAT, there is a 10% service charge applied on all tables of ten or more. Gratuities are shared equally with all the staff at the end of the night the house takes no gratuities and they are not used to supplement wages. Well behaved children always welcome, half sized portions available for our younger guests at £6.50 per main course.

Mains

Award winning Cumberland sausages, creamy mash, shallot and thyme gravy, crispy parsnips. £10.50

Home cooked glazed Wicks manor farm Ham, Sunnymeade Free range Eggs, fat chips, grain mustard mayonnaise, tossed salad. £10.50

Roasted chestnut mushroom, wild garlic, asparagus, saffron and herb risotto, black truffle oil, shaved parmesan. £10.50

Crispy salmon and haddock fish cake spiked with parsley and capers, lemon and herb butter sauce and salad. £10.50

The Ducane “**FAT BOY**” 100% Braxted beef, sesame bap, melted cheddar, onion rings, crisp bacon, tomato relish, ketchup and fat chips £11.50

Line caught Pollock fillet dipped in Pucks Folly Beer Batter, our tartare sauce, fat chips, mushy peas. £12.50

Roasted breast and southern style fried chicken leg confit leg dusted in eleven herbs and spices, tossed salad, fat chips £12.50

Pan Fried fillet of Loch Duarte Salmon, crayfish and garlic butter with herbs, shaved fennel and red onion salad, crushed new potatoes. £13.50

Chargrilled Rib Eye of Braxted Beef, sautéed chestnut mushrooms, vine cherry tomatoes roasted with balsamic vinegar, horseradish hollandaise, fat chips. £15.50

Side Orders all at £2.50 (enough for two to share)

Fat Chips, Fries, medley of locally grown vegetables, tossed salad, new potatoes, Peas, creamy mash and onion rings

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Desserts

All at £5.50

An espresso cup of chocolate and coffee mousse, warm chocolate brownie, chocolate mocha sauce, whipped cream and vanilla ice cream

The Ducane Knickerbocker glory with butterfly farm strawberry crushed ice-cream, compote of summer berries and vanilla cream.

Our Vanilla Crème Brulee topped with a caramelised sugar crust, raspberry sauce and home baked shortbread

Limón cello Pannacotta, red berry coulis, shortbread.

A selection of farm churned ice creams from our good friends at butterfly farm, wafer curls and fruit sauce

Steamed sticky date and walnut pudding, butterscotch and rum sauce, English custard sauce.

A selection of regional British cheeses expect to find Hereford hop, Cornish yarg, Somerset brie, mature cheddar and Shropshire blue, quince jelly, our chutney, spiced nuts and wafers.

Assiette Gourmand: a selection of our desserts for two to share, expect to find chocolate mousse, crème Brule, lemon Pannacotta, chocolate brownie and ice cream. £12.00

Homemade chocolate truffles per person £2.50

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